The Wilton Method of Cake Decorating

Course 1

Discover Cake Decorating

Triple Star Tip #2010

Pipes three stars at once! Each star is comparable to a tip 18 piped star. A great time-saver, ideal for decorating large areas and especially shaped or character cakes.

Tips 1, 2

Small-opening round tips; great for outlines, lettering, and figure piping.

Tip/Coupler Dishwasher and Storage Bag

Nylon mesh bag is placed in dishwasher silverware rack for easy cleaning of tips and couplers.

Tool Caddy

Perfect carrying and storage box for all your Wilton class supplies—tips, colors, bags, spatulas, practice board and more. Keeps everything organized for efficient decorating. Lift out tray.

Wilton Icing Colors

Wilton color is made to produce deep, rich color by adding just a small amount. Our concentrated gel formula helps you achieve the exact shade you want without changing your icing consistency. Fast-mixing and easy to use. Extensive color range makes it convenient for you to achieve virtually any color you want. Available individually and in sets.

Ready-To-Use Decorator Icings

Ideal consistency for decorating, with a delicious Buttercream taste in white and chocolate. Pure white color helps you achieve true colors. Great for icing or filling cakes.

Round/Shaped/Character Pans

Quality pans are essential for creating beautiful decorated cakes. Anodized aluminum pans will bake evenly and create a perfect, golden surface. Won't warp, rust or discolor. Sizes and shapes are available for every need.

Flower Lifter

Angled tool easily transfers Buttercream flowers from flower nail to cake without damage.

Message Press Sets

Imprint into iced cakes for an easy guideline of lettering, words, script.

Professional Turntable

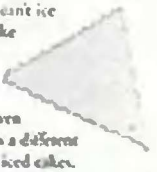
Extra strength and effortless turning to make decorating cakes easier. Can hold cakes up to 16 in. diameter.

Non-Stick Parchment Paper

So many baking and decorating uses! Line baking pans for clean release of cakes with fewer crumbs and quick cleanup. Can be used to smooth out any imperfections in the icing on your cake. Roll out Fondant and cookie dough for no sticking.

Decorating Triangle

Don't worry if you can't ice the sides of your cake perfectly smooth. Just run the triangle over the surface for a neat, even look. Each side adds a different contoured effect to iced cakes.



All-Purpose Decorating Gloves

Food-safe disposable gloves keep your hands clean, odor-free and protected. Prevent color stains when tinting fondant, keep fingerprints off homemade candy.

6-Piece Covered Mixing Bowl Set

Perfect for making decorating icing—clear lids snap on tight to keep icing from drying out until you're ready to decorate. Includes one each 1, 2 and 3 quart nesting bowls with easy-grip handles. Measurements clearly marked for precise mixing; dishwasher safe.

Publications

Wilton has a great library of idea and instruction books to inspire decorators. The annual Wilton Yearbook of Cake Decorating presents over 200 new cake ideas for all occasions. You will be able to decorate many of these cakes after completing this course! Full-color pages feature easy-to-follow directions, a complete Decorating Guide featuring new borders, flowers and techniques, plus a vast selection of exclusive new products. The annual Pattern Book supplies the patterns to help you create the designs from the Yearbook. Look for other specialty books on weddings, candy and more.

Discover Cake Decorating!

You're going to love learning to decorate cakes! In this class you will have a great time and you will create some great-looking cakes. Wilton Instructors have taught thousands of people like you the same course you are beginning now. Our methods are tried and true—so everyone can succeed.

How will you get the most out of this class?
PRACTICE.
PRACTICE.
PRACTICE!
Your Instructor will show you how to do all of the decorating techniques step by step. Then it's your turn to practice in class and later at home. Use the practice sheets in this Workbook and in your Practice Board Set to perfect all the decorations at your own pace in your home.

Now get ready to have fun! Your Instructor and this Workbook are here to help you do great things.

The Fundamentals

Successful decorating begins with the basics of making and coloring icing, preparing cakes, filling and using decorating bags. Your Instructor is about to show you the best ways to create cakes and icings that are ideal for decorating. The Instructor will share "tricks of the trade" so you can always get the results you want.

Class Buttercream Icing

In this course, we will use the Class Buttercream Icing recipe shown here. Class Buttercream is easy to make and easy to work with. It's also the best tasting of all the decorating icings. Don't try to substitute your own favorite recipe or store-bought canned icing—you will get the best texture with this recipe. If you want the convenience of canned icing, use Wilton Ready-To-Use Decorator Icing—it's the only canned icing designed for cake decorating.

Each icing ingredient plays an important role:

Shortening helps create the texture; the more you use, the creamier the icing will be, the less you use, the drier.

Flavors are used to enhance icing taste. Wilton Flavors add no color and will help you achieve a pure white icing.

Milk or Water is used to achieve the proper consistency.

Meringue Powder is used to stabilize Buttercream Icing.

Pure Cane Confectioners' Sugar (also known as powdered sugar and icing sugar) is a primary ingredient.

Salt adds flavor to Buttercream Icing and cuts down on the sweet taste.

Class Buttercream Icing (Stiff Consistency) Yield: 3 cups

1 cup solid white vegetable shortening
1 teaspoon Wilton Flavor (Vanilla, Almond or Butter)*
2 tablespoons milk or water
1 lb. pure cane confectioners' sugar (approximately 4 cups)
1 tablespoon Wilton Meringue Powder
A pinch of salt (optional)

*Wilton Flavors may be used in any combination to suit your taste.

Cream shortening, flavoring and water. Add dry ingredients and mix on medium speed until all ingredients have been thoroughly mixed together. Blend an additional minute or so, until creamy.

Chocolate Buttercream

Add ½ cup cocoa or three 1 oz. unsweetened chocolate squares, melted, and an additional 1 to 2 tablespoons water to recipe. Mix until well blended.

Icing Consistency

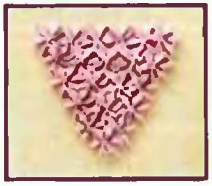
You will want to adjust the consistency of your buttercream icing, depending on the decorations you will be making. Shown below are examples of how different icing consistencies are used.

Stiff Consistency

Is used for decorations such as flowers with upright petals, like roses and sweet peas. If icing is not stiff enough, flower petals will droop. If icing cracks when piped out, icing is probably too stiff.

Medium Consistency

Medium icing creates stars, figure piping, borders and flowers with petals that lie flat. **Add one teaspoon water to each cup of stiff consistency icing** *(one additional tablespoon of water when you are using the full recipe). Mix until well blended.*



Thin Consistency

For writing, making vines, leaves and icing a cake. **Add two teaspoons of water for each cup of stiff consistency icing** *(two tablespoons of additional liquid for the full recipe). Mix until well blended. For writing, stems and leaves also add ½ teaspoon Piping Gel per cup of icing.*

class CUES

Wilton Ready-To-Use Decorator Icing is the only canned icing with the right consistency for decorating. Other canned icings are just too soft! Wilton Icing is a great time-saving option.

Other Wilton Icing Options

Only **Wilton Ready-To-Use Decorator Icing** has the right consistency for decorating. It's a great time-saving option.

Wilton Creamy White Buttercream Icing Mix is another convenient way to whip up decorating icing fast. Just add milk and butter or margarine to make 1½ to 2 cups—enough to ice a 1-layer 8 inch cake.

Tube Decorating Icings are a great option for small areas of color on a cake. Wilton Tubed Icings are the same high quality as our Ready-To-Use Icing. Use them with the Coupler Ring Set (sold separately) and any standard size Wilton tip to decorate virtually any cake. Great selection of colors matches Wilton Icing Colors.

Decorating Bags

Decorating bags hold the icing and decorating tip so you can create a variety of decorations. In this class, you'll be using three types of bags: Featherweight, Disposable and Parchment.

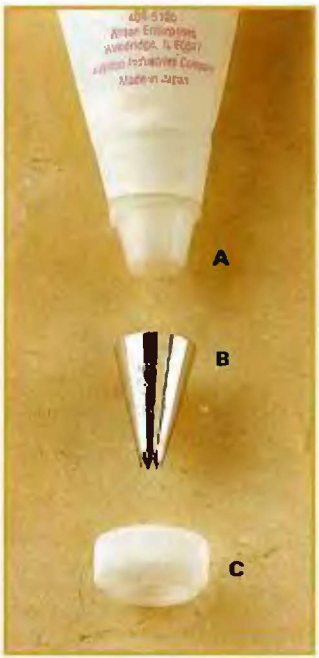
Featherweight Bags are reusable, made of flexible, coated polyester. They are strong, lightweight and dishwasher safe, in sizes from 8 in. to 18 in. Wilton Method Bags included in the Student Kits are Featherweight Bags.

Disposable Bags are made to use and toss—no fuss, no muss. Made of strong, flexible plastic, they're easy to handle. Available in 12, 24, 50 and 100 count boxes.

Parchment Triangles are easy to fold into a convenient "throw-away" bag. Made of grease-resistant vegetable parchment paper, available in 12 in. and 15 in. sizes.

The Tip Coupler

A two-part device called a coupler lets you change decorating tips without changing the bag. The two parts of the coupler are the base and the ring. The photo, below, illustrates how bag, tip and coupler fit together.



A. The coupler base is put INSIDE THE BAG before filling with icing. **B.** The decorating tip is placed over the part of the base that extends out of the bag. **C.** The coupler ring is twisted on over the decorating tip to lock the tip into place.

In this course, we will use standard size couplers. A large coupler also is available to accommodate large tips.

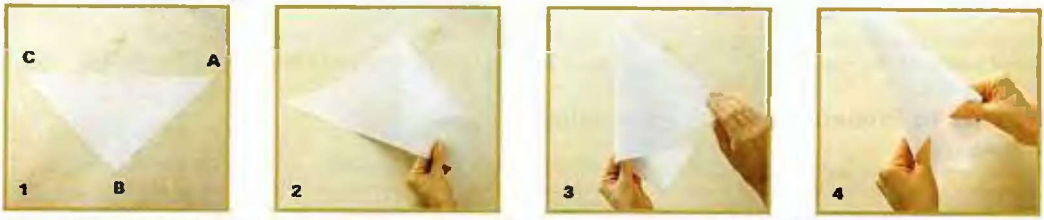
Preparing Featherweight and Disposable Bags

These bags can be used with or without a coupler. **To use without a coupler,** cut the pointed end of the Disposable Bag (Featherweight Bag is ready to use). Simply drop the decorating tip you want into the bag with the narrow end of the tip down. **To use with a coupler: 1.** Remove ring from coupler base. Drop the coupler base, narrow end first, into the bag and push it down as far as you can. For Featherweight Bags: Using a pen or pencil, mark the spot on the outside where the bottom screw thread (closest to tip) is outlined against the bag material. For Disposable Bags: Mark a spot on the outside that is ¾ inch BELOW the bottom screw thread. **2.** Push the coupler base up into the bag so that you can cut an opening at the mark. **3.** Push the coupler base down through the opening. One thread should be showing. Place a decorating tip over the part of the base extending from the bag. **4.** Put the ring over the tip and twist it on, locking the tip in place.

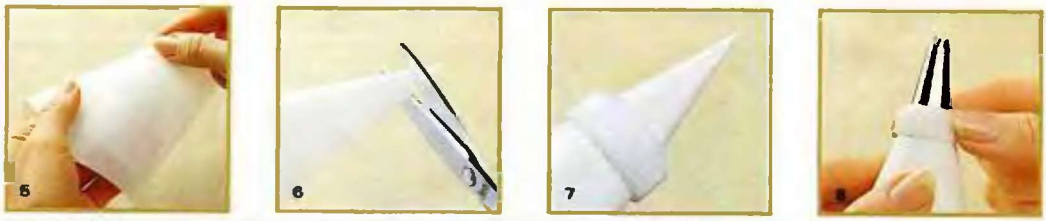
Filling and Closing the Featherweight or Disposable Bag

1. While holding the bag with one hand, fold down the top with the other hand to form a generous cuff over your hand as shown. **2.** With an angled spatula, fill the bag with approximately ½ cup of icing. It is important not to overfill the bag; otherwise, excess icing may squeeze out the wrong end. **3.** Remove icing from the spatula by squeezing the bag with your thumb and fingers against the spatula and pulling the spatula out. **4.** Close the bag by unfolding the cuff and twisting the bag closed. This forces the icing down into the bag. You can make sure you've released any air trapped in the bag by squeezing some of the icing out of the tip into the bowl. This is called "burping" the bag.

Preparing a Bag Using a Parchment Triangle



1. Note that the points of the triangle have been labeled A, B, C in the photo. Place the triangle on a flat surface with point B facing you. **2.** Curl point A up and under, bringing it toward you until points A and B meet. The curled edge from point A should lie on top of the edge between C and B as shown. **3.** Hold points A and B together with your left hand, picking up point C with your right. Wrap point C around to meet points A and B in back. All 3 points align to form 1 sharp point, which forms the bag's cone. **4.** Hold the bag with both hands, thumbs inside, and slide points A and C in opposite directions to make the upside down "W" as shown.



5. Fold the points of the bag down into the bag. Tear 2 notches along folded edge and fold notch down. Tape the outside seam of the bag if desired. **6.** To use a decorating tip without a coupler, cut X in. off the end of the bag, then drop the tip in, narrow end first. Don't be concerned if the tip doesn't fit snugly. The icing will hold it in place. **7.** To use a tip coupler, drop the coupler base, narrow end first, into the bag and push it down as far as you can. Holding the coupler and bag together in place with one hand, twist on the ring. When secure, tear away the tip of the parchment bag. **8.** Unscrew ring, position the decorating tip on the coupler and replace the ring, locking the tip into place.

Filling and Closing the Parchment Bag

1. Hold the bag near the bottom and fill the bag only half full with a spatula, using about three tablespoons of icing at a time. **2.** Remove icing from the spatula by squeezing the bag with your thumb and fingers against the spatula and pulling the spatula out. **3.** Close the bag by first flattening the top of the bag flat above the icing. **4.** Fold in one side, then the other side, then the top. Hold the bag just above the fold to prevent icing from coming out of the top of the bag.

Tip Care and Storage

For perfectly-formed decorations, your tips must be kept clean and in their original shape.

- Wash tips after each use in hot, soapy water; rinse in hot, clear water. Or wash in the top rack of your dishwasher, first placing tips in the **Wilton Tip/Coupler Dishwasher and Storage Bag**.
- If bits of icing clog the opening, gently use a **Wilton Tip Brush** to clean icing away. Air dry, or if using immediately, dry with a soft towel.
- The best way to store tips is upright, on pegs. This protects the finely cut ends from being bent out of shape. Use **Wilton Tipsaver Cases** to hold and protect tips between decorating. They're designed with pegs and come in sizes to hold 26 or 52 tips.
- If a tip does become misshapen, use the **Wilton Tip Saver Tool** to restore it to the proper shape. Your Instructor will show you exactly how to use this amazing tool, which works in seconds!

class CUES

Most decorators love working with parchment, because it's easy to hold and control. No clean-up necessary!

Decorating bags are not just for icing—use for filling cream puffs, refilling twice-baked potatoes, and more!

Cake Preparation

The time spent preparing and frosting your cake will pay off with a smooth surface that makes your decorations look great! Careful baking and removing of the cake from your pan results in a cake surface with no cracks, less crumbs and a cake that's ideal for frosting.

5 Steps To Prepare Cake for Decorating

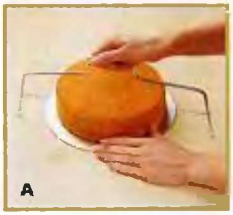
1. Baking

Preheat oven to the temperature specified in the recipe. Secure moistened Wilton Bake-Even Strips around the outside of your cake pan. Lightly grease the inside of the pan using a pastry brush and Wilton Cake Release (don't use butter, margarine or liquid vegetable oil). Spread the Cake Release so that all indentations are covered.

When baking in Wilton Pans, use the recommended batter amounts and the specific baking instructions provided with the pan. Pour cake batter in pan and bake in a preheated oven for the time specified in the recipe. Remove cake from oven and cool in pan on rack for 10 minutes. To unmold from pan, place cooling rack against cake and turn both cooling rack and pan over. Lift pan off carefully. Cool at least one hour. Brush off loose crumbs before frosting.

2. Leveling

Remove the crown from the cake center so your cake will sit level on your Wilton Cake Circle. If you've baked two layers, level both.

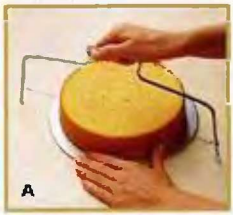


Using the Wilton Cake Leveler—A. Position ends of the cutting wire into notches at desired height. With legs standing on work surface, cut into crusted edge using an easy sawing motion, then proceed by gently gliding through cake.

Using a Knife—B. Place the layer on a cake circle then onto the Trim 'N Turn Decorating Turntable. Make sure the cake is at eye level, so you are looking directly at the side. While slowly rotating the stand, rock serrated knife back and forth in a sawing motion to remove the crown.

3. Torting

Splitting the cake layer horizontally in half adds extra height to the cake, giving a place to add fillings for a special look and taste.



Using the Wilton Cake Leveler—A. Torting is easy with this tool—just follow the same directions as leveling, above.

Using a Knife—B. Place one hand on top of the layer so that you can rotate the Decorating Turntable. Hold the serrated knife in the other hand with the middle of the blade positioned midway up the side of the layer. While slowly turning the layer, move the knife back and forth to cut the layer in two.

C. To separate layers, carefully slide the top torted layer onto a Cake Circle. Repeat the process for each additional layer.

class CUES

Wilton Bake-Even Strips are one of the best ways to be sure your cakes bake perfectly level and moist, without cracking. Just wet the oven-safe strips and wrap around the pan before baking. Available in small and large sets. *See page 43 for more great baking hints!*

The trick to keeping crumbs out of your icing is keeping your spatula on the icing as you spread—never allow it to touch the surface of the cake. Your cake should be on a board when icing on the turntable; this makes it easy to lift off without disturbing your perfectly iced surface.

For a perfectly smooth decorating surface, lay Wilton Parchment Paper on iced cake top after it has crusted over. Gently smooth with a large angled spatula, or the palm of your hand.

4. Filling

The filling helps hold the cake layers together and adds flavor. Frostings, preserves or puddings make good fillings.

1. Fill a decorating bag with medium consistency icing without placing a tip on the coupler, or use tip 12. Make a dam by squeezing out a circle of icing ½ inch in from the outside edge of the layer (this will help prevent filling from seeping out). **2.** Now, fill inside the circle with icing, preserves or pudding. **3.** Place next layer on top, making sure it is level. If torting, reserve the smoothly baked bottom layer of the cake which will be inverted and placed as the last layer. This will create a smoother surface for the top of the cake.

5. Icing the Cake

Creating a perfectly smooth iced surface for decorating is the final step. We recommend using the Wilton Cake Icer Tip with a spatula for smoothing. When you see your instructor do this in class, you won't believe how fast and easy this method is.

Using the Cake Icer Tip—1. Trim a 16 in. Featherweight Bag to fit tip 789. Fill bag half full with thin consistency icing. Starting in center of cake top, hold bag at 45° angle, lightly pressing the serrated edge of the tip against cake. Squeeze a ribbon of icing in a contiguous spiral motion to cover cake top, with last ribbon forcing icing over edge of cake top. **2.** For the side, hold bag at a 45° angle, lightly pressing tip against cake side. Squeeze out icing as you turn the cake slowly. If cake is a 2-layer, repeat the process until the entire cake is covered. **3.** Next, smooth the side: hold spatula upright against cake side, slowly spin the stand without lifting spatula from the cake surface. Return excess icing to the bowl. Smooth the top last, again using the edge of the large spatula. Sweep the spatula edge from the rim of the cake to its center, then lift it off and remove the excess icing. To finish, rotate cake slightly and repeat the procedure, starting from a new point on the rim, until you have smoothed the entire top surface.

Using a Spatula Only—1. With a large angled spatula, place a large amount of thin consistency icing on the center of the cake top. Spread across the top, pushing the excess down over the edges onto the sides. **2.** Cover sides of the cake with the excess icing, using more if needed. **3.** Follow step 3 above for smoothing the icing.

The 3 Essentials of Cake Decorating

Every decoration you make is the result of three things working together:
1. Icing consistency; 2. Correct bag position; 3. Pressure control
Understand these three essentials to achieve the desired decorating results!

1. Icing Consistency

If the consistency of your decorating icing isn't just right, your decorations won't be right either. Just a few drops of liquid will make a great deal of difference in your results. Watch your Instructor to see what each consistency looks like.

Stiff Consistency Icing holds a ¾ in. peak on the spatula. Used for flowers with upright petals. If icing is not stiff enough, petals will droop.

Medium Consistency Icing is used for flowers with flat petals and for borders. When the icing is too stiff or too thin, you can't get the uniform designs that characterize a perfect border.

Thin Consistency Icing is used for writing, vines, stems, leaves and for icing a cake.

class CUES

Remember to use your Practice Board Set to help develop your pressure control. The practice sheets show you just how a decoration should look. Your Instructor will work with you to show you how to adjust the amount of pressure you use.

2. Correct Bag Position (for Right-Handers)

The way your decorations curl and point and lie depends not only on the icing consistency but also on the way you hold the bag and the way you move it. Bag positions are described in terms of both angle and direction.

Angle

Angle refers to the position of the bag relative to the work surface. There are two basic angle positions:

90° angle, or straight up, perpendicular to the surface. Used when making stars or flat petal flowers.

45° angle, or half way between vertical and horizontal. Used for writing and borders.

We'll show a bag illustration like the 2 below for certain techniques, indicating the correct angle to hold the bag.

▽ = 90° ◺ = 45°

Direction

The angle of the bag to the work surface is only half the story of the bag position. The other half is the direction in which the back of the bag is pointed. Correct bag direction is easiest to learn when you think of the back of the bag as the hour hand of a clock. When you hold the bag with the tip in the center of the clock, you can sweep out a circle with the back end of the bag. Pretend the circle you formed in the air is a clock face. The hours on the clock face correspond to the direction you point the back end of the bag.

Watch the clock! We'll show clocks like the 3 below for certain techniques, to indicate the direction to point the back of the bag.

R = 3:00 R = 4:30 = 6:00

Right-handed direction will be labeled **R.** Techniques which use the 6:00 direction, which is the same for both right-handers and left-handers, are not labeled.

Note: Right-handers should always decorate from left to right.

Correct Bag Position (for Left-Handers)

The way your decorations curl and point and lie depends not only on the icing consistency but also on the way you hold the bag and the way you move it. Bag positions are described in terms of both angle and direction.

Angle

Angle refers to the position of the bag relative to the work surface. There are two basic angle positions:

90° angle, or straight up, perpendicular to the surface. Used when making stars or flat petal flowers.

45° angle, or half way between vertical and horizontal. Used for writing and borders.

We'll show a bag illustration like the 2 below for certain techniques, indicating the correct angle to hold the bag.

▽ = 90° ◺ = 45°

Direction

The angle of the bag to the work surface is only half the story of the bag position. The other half is the direction in which the back of the bag is pointed. Correct bag direction is easiest to learn when you think of the back of the bag as the hour hand of a clock. When you hold the bag with the tip in the center of the clock, you can sweep out a circle with the back end of the bag. Pretend the circle you formed in the air is a clock face. The hours on the clock face correspond to the direction you point the back end of the bag.

Watch the clock! We'll show clocks like the 3 below for certain techniques, to indicate the direction to point the back of the bag.

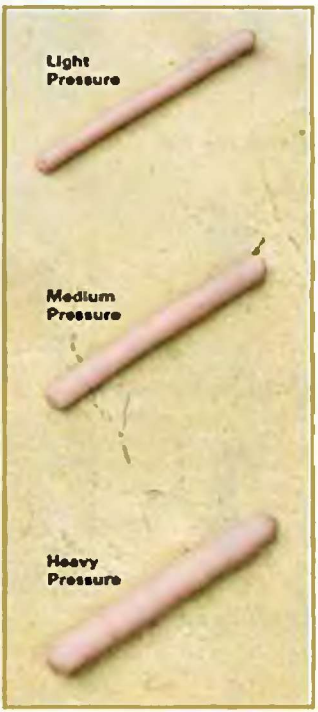
◵L = 9:00 ◴L = 7:30 ◵ = 6:00

Left-handed direction will be labeled **L.** Techniques which use the 6:00 direction, which is the same for both right-handers and left-handers, are not labeled.

Note: Left-handers should decorate from right to left. One exception is writing and printing; everyone decorates from left to right.

3. Pressure Control

The size and uniformity of your icing design are affected by the amount of pressure you apply to the bag and the steadiness of the pressure—how you squeeze and relax your grip on the decorating bag. Your goal is to learn to apply pressure so consistently that you can move the bag in a free and easy glide while just the right amount of icing flows through the tip. Practice will help you achieve this control.



Tips

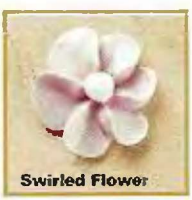
The tip you choose determines the shape of your decoration. There are six basic decorating tip families, each of which is available in various sizes. (The Basketweave family of tips is not shown here; Wilton Course 2 will cover Basketweave tips and techniques.) Notice the characteristic openings of each family and the variety of designs each will produce. Tips listed below are those used in this course and are included in the Course 1 Student Kit; there are many other tips available in each family. See the complete tip selection in the current edition of the Wilton Yearbook of Cake Decorating.

Star—Tips 16, 21

Round—Tips 3, 12

Petal—Tip 104

Drop Flower—Tip 2D



Leaf—Tip 67

Coloring the Icing

Color adds realism to character cakes and personalizes special event and holiday cakes. Wilton Icing Colors are concentrated, fast-mixing, easy to use, and will not change icing consistency. The extensive range of icing colors makes it convenient for you to create the color you want and need without the guesswork of mixing.

Basic Color Mixing

Begin with white icing and add color a little at a time until you achieve the shade you desire. Use a toothpick to add icing color. Just dip it into the color, swirl it in the icing, and blend well with spatula. Always use a new toothpick when adding more color. Always mix enough of the color icing you will need to complete the project. It is difficult to duplicate an exact shade of any color. To mix deep or dark color icing (such as red, black, brown), you will need to add color in larger amounts. Colors will intensify or darken in buttercream icing, so keep this in mind when mixing colors.

Coloring for Special Effects

Brush Striping is done using straight icing color from the jar and gives deep color effects to icing. Apply one or more colors to the inside of a Parchment Paper bag with a Decorator Brush. Fill the bag with white or pastel-colored icing, and as the icing is squeezed past the color, out will come striped decorations.

Spatula Striping is done using colored pastel icing and produces two-tone and realistic pastel tones in flowers and figure piping. Using a spatula, stripe the inside of a Parchment Paper bag with pastel-colored icing. Then fill the bag with white icing, or another shade of the same color as the striping. Squeeze out decorations with pastel contrasts.

class CUES

To make icing taste better when using black or red icing colors, try these easy options: 1- Whenever using a large amount of black, start with chocolate icing for better flavor and true color. 2- Wilton makes several shades of red color. We suggest using No-Taste Red for large amounts of color on a cake.

For a distinctive color striping effect, use Wilton Tube Decorating Gel to color stripe the inside of a bag. The result is softer, glistening color accents!

Icing Color Sets

These convenient assortments include many favorite colors from the Wilton palette! They will give you the decorating versatility you want. Special 4-color sets feature primary and pastel colors, and garden tone shades. Our 8- and 12-color sets include many of the most popular colors you'll use for party cakes.

Getting Ready for Lesson 2

Read through Lesson 2 at home. Have any questions? Write them down and bring them to class to be answered! Here's what to bring to the next class:

Tools From Your Kitchen

- ❑ Apron; ❑ Damp cloth or sponge
- ❑ Pencil or pen; ❑ Scissors; ❑ Toothpicks
- ❑ Plastic bags to take home decorating tools used in class
- ❑ Waxed paper; ❑ Bath-sized towel

Class Buttercream Icing
in the following amounts:

- ❑ 1½ cups medium consistency to practice borders
- ❑ 1 cup stiff consistency to practice The Wilton Rose—Part 1
- ❑ ½ cup thin consistency with ¼ teaspoon of Piping Gel added to practice writing and printing

Tips

- ❑ Star tips 16* and 21*
- ❑ Triple star tip 2010
- ❑ Round tips 1, 3* and 12*
- ❑ Tips needed for your particular cake

Decorating Tools and Supplies

- ❑ Parchment Triangles; ❑ Small spatula*
- ❑ Wilton Icing Colors for your chosen cake design
- ❑ Flower Nail No. 7*; ❑ Practice board*
- ❑ Featherweight Bags*; ❑ Standard couplers*
- ❑ 10–15 in. waxed paper squares
- ❑ Piping Gel

Specific Supplies for Your Chosen Cake Design

Option 1: Shaped or Character Cake

- ❑ Cake baked in the shaped or character pan of your choice and placed on a Fanci-Foil Wrap-covered cake board cut to that shape *(or on a Show 'N Serve Cake Board)*
- ❑ Colored Icing as recommended on pan instructions

Option 2: Rainbow Cake

- ❑ 8 in. round cake iced with thin consistency light blue Class Buttercream Icing on a 10 in. Fanci-Foil Wrap-covered cake circle *(or on a 10 in. Show 'N Serve Cake Board)*
- ❑ ¾ cup medium consistency Class Buttercream Icing in the following colors: royal blue, Christmas red, lemon yellow, Kelly green and violet

**Included in Student Kit*

Starting to Decorate

You're well-prepared! You know the fundamentals and your cake is ready. Now the real fun begins. You're ready to start decorating!

Lesson 2 presents basic cake decorating techniques. Your Instructor will guide you through them, step by step, and we have some great decorating ideas to share with you!

Star Tip Decorating

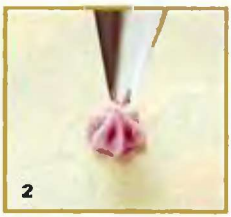
The star tip creates the most celebrated, easily accomplished decorations! The serrated edges of the star tip make ridges in the icing as you squeeze it out.

Getting Ready:

- *Set up your practice board with Course 1, Sheet 1.*
- *Prepare a bag with tip 16 and Class Buttercream Icing.*

Star

Tip: 16
Icing: Medium consistency
Positions:
—Bag: 90° (straight up)
—Tip: ½ in. above surface

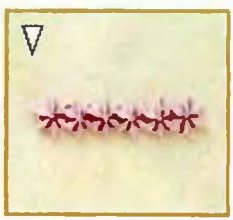


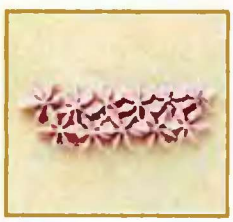
1. Hold decorating bag straight up; the tip should be ½ in. above surface, as shown. Squeeze bag to form star. **2.** Stop pressure and pull tip straight up and away. **3.** Increase or decrease pressure to change star size. Stars will be neatly formed only if you stop squeezing before you pull tip away.

Exercise: Pipe a series of stars all the same in height and width.

Star Border/Fill-In

Tip: 16
Icing: Medium consistency
Positions:
—Bag: 90° (straight up)
—Tip: ½ in. above surface





Star Border: This is a line of stars used to edge a cake or outline an area on the cake surface. Make the stars as uniform as possible, and place them close enough together so there are no gaps between.

Star Fill-In: This is a method of covering a section or the entire surface of the cake with stars. Pipe the stars evenly and close together, adjusting the tip position slightly each time so that the points of the stars interlock and cover the entire area without any gaps.

class CUES

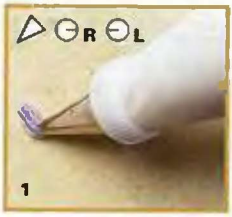
The Triple Star Tip, #2010, covers large areas of cake quickly and easily. This tip pipes three stars close together at once. Stars are equal in size to tip 18. As you pipe stars, turn tip to interlock.

You can substitute tips from the same basic group that are close in size for one another. The effect will be a slightly smaller or larger decoration.

Decorate other foods! Use Star Tip 21 or larger to cover tops of pies with whipped cream or meringue, to top appetizer crackers and celery sticks with cream cheese, to fill deviled eggs, or to garnish roasts with mashed potatoes.

Curving Line

Tip: 16
Icing: Medium consistency
Positions:
—**Bag:** (R) 45° at 3:00
(L) 45° at 9:00
—**Tip:** lightly touching surface

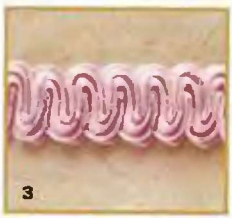


1. Hold decorating bag at a 45° angle to surface, allow tip to touch surface lightly. **2.** Using a wavelike motion, slide tip steadily along surface, at the same time squeezing with steady pressure to complete the line. **3.** Stop squeezing bag, then lift tip away.

Note: You have to think about two motions simultaneously—the movement of your arm, which determines the height of the waves and the distance between them, and the pressure on your bag, which determines the width of the line. Strive for uniform thickness and even spacing of curves as you go. Look at the end of your line. A ball of icing or an upturned point can mean you continued to squeeze out icing after you ended the line.

Tight Zigzag

Tip: 16
Icing: Medium consistency
Positions:
—**Bag:** (R) 45° at 3:00
(L) 45° at 9:00
—**Tip:** lightly touching surface



1. Hold decorating bag at a 45° angle with the tip lightly touching surface. **2.** Steadily squeeze and slide the tip along the surface in an up and down motion, keeping the peaks of each wave next to each other so there are no gaps. **3.** Tight zigzag has no gaps.

After you've mastered the techniques shown in this lesson, you'll be ready to decorate a fun shaped cake like this! Using a cake baked in the Huggable Bear Pan, outline the facial features, paws and tummy with tip 3. Pipe in the facial features and paw pads with tip 3, then cover the cake with tip 16 stars and add a tip 16 number. Attach ice cream sugar cone and add tip 16 zigzag brim and tip 16 stars on sides and pompom. For the balloon bunch, bake 3 Mini Ball cakes and cover with tip 16 stars; next pipe a tip 16 zigzag knot and position black ribbon for strings.

Round Tip Writing and Decorating

Basic tips of such simple design do so much! Round tips have plain, round openings. Use the smaller round tips for lettering, outlines, dots and beads, stems and vines. Use the larger round tips for borders and figure piping.

Getting Ready:

- *Set up your practice board with Course 1, Sheet 2 for Printing and Writing, and Course 1, Sheet 3 for Dots.*
- *Prepare a bag with tip 3 and Class Buttercream Icing with Piping Gel added.*

Printing

Tip: 3
Icing: Thin consistency with Piping Gel
Position:
——Bag: (R) 45° at 6:00 for vertical lines. 45° at 3:00 for horizontal and curving lines.
(L) 45° at 6:00 for vertical lines. 45° at 9:00 for horizontal and curving lines.
—Tip: Lightly touching surface

1. Squeeze steadily, lightly touch tip to surface to attach.
2. Raise tip slightly and continue to squeeze.
3. Stop squeezing, touch tip to surface, pull tip away.

Be sure the end of the tip is clean before you go on to another line.

Exercise: Make a series of straight lines and then a series of curves. Practice printing "Happy Birthday" and "Best Wishes".

Writing

Tip: 3
Icing: Thin consistency with Piping Gel
Position:
——Bag: (R) 45° at 3:00
(L) 45° at 9:00
Note: Left-handed decorators may have to adjust the bag position to fit their writing style.
—Tip: Lightly touching surface

1. Squeeze steadily.
2. Glide along surface, wrist straight.
3. Stop squeezing, pull tip away.

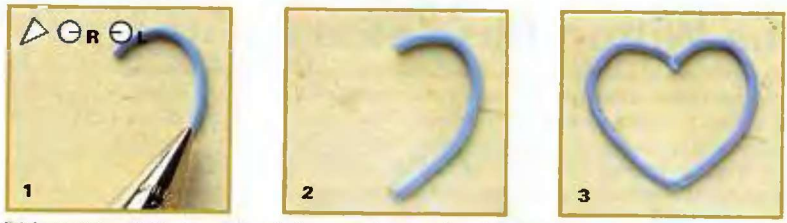
Remember to keep your wrist straight, moving your entire forearm as a single unit.

After you begin to master the curves and swings of the letters, lift the tip up slightly as you write. You'll find you have more control if you let the icing drop to the surface as you write.

Exercise: Practice making a series of "C" curves, trying to make them all the same. Practice writing "Happy Birthday" and "Best Wishes".

Outline

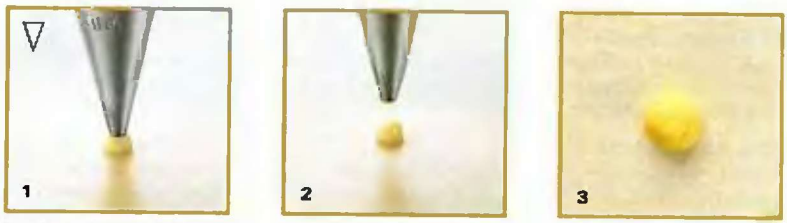
Tip: 3
Icing: Thin consistency with Piping Gel
Position:
—**Bag:** |R| 45° at 3:00
|L| 45° at 9:00
—**Tip:** Lightly touching surface



1. Touch tip to surface. **2.** Lift tip slightly, squeeze, guide tip along surface. **3.** Stop squeezing, touch tip to surface, pull away.

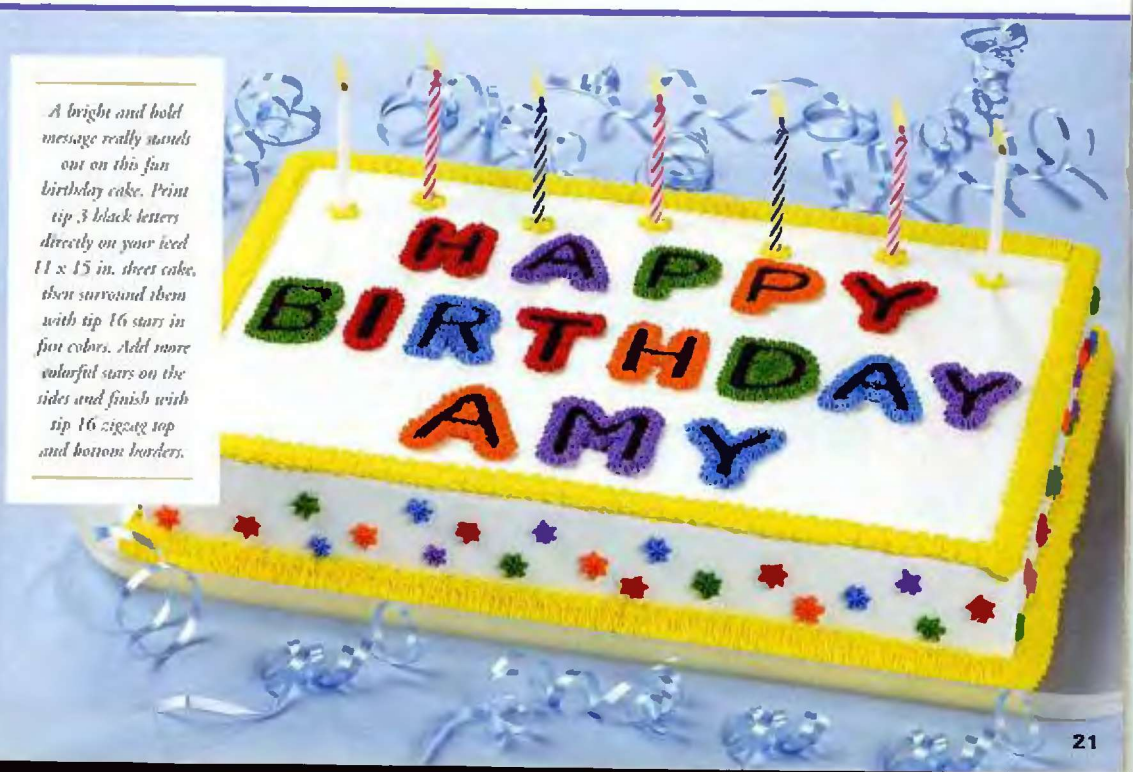
Dots

Tip: 3
Icing: Thin consistency with Piping Gel
Position:
—**Bag:** 90° (straight up)
—**Tip:** Slightly above surface



1. Squeeze, keeping tip in icing until dot is the size you want. **2.** Stop pressure, pull tip up and to the side, to help prevent points in dots. **3.** Clean point away by circling tip across the top of dot. Release pressure, slide away.

A bright and bold message really stands out on this fun birthday cake. Print tip 3 black letters directly on your iced 11 x 15 in. sheet cake, then surround them with tip 16 stars in fun colors. Add more colorful stars on the sides and finish with tip 16 zigzag top and bottom borders.



The Wilton Rose—Part 1

You are about to begin the most popular flower of all! Your Instructor will show you the step-by-step Wilton method with which you will create the base and build each beautiful layer of petals. In order for you to perfect each part of the rose, we will concentrate on a specific rose section in each of the following lessons, until completing the rose in the final lesson. With practice, your Wilton Roses will look like they were just picked from your garden. They will add elegance to any cake.

The Flower Nail—Part 1

The nail is a revolving platform you hold in your hand to conveniently build roses and other flowers. First, we will show you how to use the nail to make the rose base. In Lessons 3 and 4, you will learn how to turn the nail in the proper way to create perfectly-formed petals.

Marking Your Flower Nail

It's helpful to mark the Flower Nail. Marking will help you form the base to the correct size. Be certain to bring your marked Flower Nail to Lesson 3 and 4. Use a fine point permanent marker, trace around a dime in the center of the nail.

Getting Ready:

- *Set up your practice board with Course 1, Sheet 7.*
- *Prepare a bag with tip 12 and Class Buttercream Icing.*
- *Cut waxed paper or Parchment Paper into 1½ in. squares.*

Preparing the Flower Nail:

- *Hold the nail about one-third of the way down in your left (right-handers) or right (left-handers) hand between your thumb and forefinger.*
- *Place a dot of icing on the nail.*
- *Press a waxed paper or Parchment Paper square onto the nail.*

The Rose Base

Tip 12
Icing: Stiff consistency
Positions:
—Nail: (R) in left hand
(L) in right hand
—Bag: 90° (straight up)
—Tip: Slightly above nail

1. Hold decorating bag straight up in one hand, the Flower Nail in the other hand. The end of tip 12 should be slightly above the center of the Flower Nail. Using firm and steady pressure, squeeze a heavy base of icing, keeping the end of the tip buried in it as you squeeze. Start to lift the tip higher and decrease the pressure when the base fills out the circle drawn on the nail. **2.** Stop pressure, pull up and lift away. Rose base should be 1½ times as high as the tip 104 opening.

Piping Gel Pattern Transfer

Sometimes the cake you choose may include a pattern design which must be decorated on the cake top, such as the rainbow shown here (pattern is shown on page 48). To do this, you need to transfer the pattern to your iced cake, so you can follow the lines as you decorate. This can be done easily by using Piping Gel.

To copy your pattern as it originally appears, you must first make a reverse pattern (it will be turned over onto the cake).

1. Tape pattern to flat surface, such as a cake circle or the back of a cookie sheet or counter top. Place Parchment Paper over pattern.

2. Using Disposable Decorating Bag or parchment bag filled with Piping Gel and tip 1, trace over pattern.

3. Turn Parchment Paper over and position pattern on iced cake that has crusted. Using a Decorator Brush, gently trace over gel lines. When completed, lift paper. Pattern will be transferred to cake.

Piping Gel

Adds shimmering accents, colorful highlights and sparkle to your cake! Multi-purpose transparent gel is fun to use, and can be easily tinted with Wilton Icing Colors.

Use Piping Gel for:

- Writing and printing messages—Tip 1 or 2 should be used
- Highlighting borders and leaves
- "Painting" cake top scenes
- Glistening accents (water, beards, shamrocks, bubbles, rays of sun)
- Glazing yeast goods and fresh fruit for cake top decorating
- Stained glass effect
- Stabilizing whipped cream (see Class Cues at right for recipe)
- Transferring patterns to cake

Gently stir Piping Gel before use (be careful not to create too many bubbles!). Use Disposable Decorating Bags when working with Piping Gel. Fill the bag half full. Piping Gel readily takes icing color—add color a little at a time until desired shade is reached.

Exercise: Practice Piping Gel effects on your Practice Board.

class CUES

If your cake is iced in a color, the Piping Gel color will change when piped on the cake. (Example: If your cake is iced yellow and you write with blue Piping Gel, your writing will appear green.)

Use Piping Gel to stabilize whipped cream for decorating—whip ½ pint (1 cup) heavy whipping cream to soft peak stage. Add 2 tablespoons Piping Gel, then continue to whip to stiff peaks. Do not overbeat.

This cute Over The Rainbow birthday cake features a fun rainbow pattern for you to transfer to the cake top and fill in with colorful stars. Ice an 8 in. round cake smooth, let icing crust and transfer the pattern which is on page 48. Then outline the rainbow with tip 3, add tip 3 name and number. Then fill in rainbow with tip 16 stars and add tip 16 zigzag clouds. Finish with a tip 21 star border.

Getting Ready for Lesson 3

Read through Lesson 3 at home. Have any questions? Write them down and bring them to class to be answered. Here's what to bring to the next class:

Tools From Your Kitchen

- ❑ Apron; ❑ Damp cloth or sponge
- ❑ Pencil or pen; ❑ Scissors; ❑ Toothpicks
- ❑ Plastic bags to take home decorating tools used in class
- ❑ Waxed paper; ❑ Bath-sized towel

Class Buttercream Icing
in the following amounts:

- ❑ ¼ cup thin consistency black icing (for figure piping details)
- ❑ 1¾ cup medium consistency in the color of your choice (for figure piping and drop flowers)
- ❑ 1 cup stiff consistency in the color of your choice (for roses)

Tips

- ❑ Drop Flower tip 2D*
- ❑ Round tips 1, 3* and 12*
- ❑ Star tip 21*
- ❑ Petal tip 104*

Decorating Tools and Supplies

- ❑ Featherweight or Disposable Decorating Bags*
- ❑ 10 Parchment Paper bags
- ❑ Practice Board*
- ❑ Marked Flower Nail No. 7* (see page 22)
- ❑ 1½ in. squares of waxed paper or Parchment Paper
- ❑ Standard Couplers*
- ❑ Small spatula*
- ❑ Wilton Icing Colors (your choice to brush stripe your bags for clowns)
- ❑ Small Derby Clown Heads

Cakes

- ❑ 8 cupcakes, mini cakes or an 8 in. round cake, iced.

**Included in Student Kit*

Flowers and Figures

Flowers are the most traditional, and one of the most charming ways to top a cake. In this lesson, you'll learn how to make pretty flower decorations using the drop flower tip. You'll also review the rose base and learn to make the rose center. In addition, you'll learn how to make the most popular icing border...the shell! Figure piping is a fun way to add 3-dimensional shapes to cakes. The birthday clowns shown here are another special touch that will be covered in this lesson.

The Wilton Rose—Part 2

This is the second step in a three step process of creating the elegant Wilton Rose. Watch your Instructor carefully for the next important steps of creating the center of the rose to which your petals will attach.

Getting Ready:

- *Set up your practice board with Course 1, Sheet 7.*
- *Prepare a bag with tip 12 and a bag with tip 104 both with Class Buttercream Icing.*
- *Cut waxed paper or Parchment Paper into 1½ in. squares.*

Let's review the base:

Tip: 12
Icing: Stiff consistency
Positions:
—Bag: 90° (straight up)
—Tip: ¼ in. above surface

1. Hold decorating bag straight up, the end of tip 12 slightly above the center of waxed paper covered Flower Nail, which is held in your other hand. Using firm and steady pressure, squeeze a heavy base of icing, keeping the end of the tip buried in it as you squeeze. Start to lift the tip higher and decrease the pressure when the base fills out the circle drawn on the nail. **2.** Stop pressure, pull up and lift away. Rose base should be 1¼ times as high as the rose tip 104 opening.

The Flower Nail—Part 2

The key to making any flower on the nail is to coordinate the turning of the nail with the formulation of the petal.

You simply hold the nail between the thumb and forefinger of your left hand (for right handers) or right hand (for left handers) at the knuckle crease and roll it slowly out to the ends of your fingers as you squeeze out icing with your other hand. It will automatically turn in the right direction. Your bag hand moves in and out, or up and down, as it holds the decorating bag and tip at the right angle (in most cases 45°) and keeps the icing flowing at an even speed.

Exercise: Hold the nail as shown in the photo. Put a dot of icing on the edge of the nail. Practice turning until you are comfortable making one complete turn. Then relax your hand and start again, practicing until you can do two complete turns.

The Rose Center

Tip: 104
Icing: Stiff consistency
Positions:
—Nail: (R) in left hand
(L) in right hand
—Bag: (R) 45° at 4:30
(L) 45° at 7:30
—Tip: Wide end touching base at midpoint, narrow end up and in slightly

1. Hold nail containing base in proper hand and bag with rose tip 104 in the other hand. The wide end of the tip should touch the cone of the icing base at or slightly below the midpoint, and the narrow end of the tip should point up and slightly inward.

2. Now, you must do three things at the same time: squeeze the bag, move the tip and rotate the nail. As you squeeze the bag, move the tip up from the base, forming a ribbon of icing.

3. Slowly turn the nail to bring the ribbon of icing around to overlap at the top of the mound, then back down to starting point. Move your tip straight up and down only, do not loop it around the base.

The motions forming the wrap-around center of the rose are quite important and will be repeated as you put on the petals. You will learn to do that in Lesson 4. Meanwhile, be sure to practice the rose base and rose center at home.

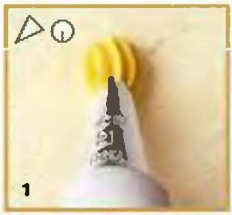
The Shell

Noted as an essential cake decoration, the shell is the most popular icing technique of all. The shell is a basic movement that is integral to many decorations, borders and figure piping.

Getting Ready:

- *Set up your practice board with Course 1, Sheet 4.*
- *Prepare a bag with tip 21 and Class Buttercream Icing.*

Tip: 21
Icing: Medium consistency
Position:
—Bag: 45° at 6:00
—Tip: Slightly above surface



1. Hold the bag in the 6:00 position so that you can pull the bag toward you. The tip should be slightly above the surface. Now, squeeze hard, letting the icing fan out generously as it forces the tip up. **2.** Gradually relax your pressure as you lower the tip until it touches the surface. **3.** Relax the pressure and pull tip away—without lifting it off the surface—to pull the shell to a point.

Practice the shell, so that the fanned end looks rounded and generous. You'll get that look from the hard pressure you apply as you start.

Shell Border

The shell border is one of the most versatile cake decorating techniques. You'll use it many times for lovely top and bottom borders, along with all sorts of cake designs.

This border is simply a series of shells in a row. Start the second shell about ¼ in. away from the tail of the previous shell so that the fanned end just covers the tail of the preceding shell to form an even chain.

class CUES

Try making shells using a variety of tip types (round, drop flower, leaf) for fun, distinctive, change-of-pace borders!

Pipe a unique triple shell border using Star Tip 2010. Position the tip so that two stars form the base, with the third star resting on top. This border is especially striking using the spatula striping color method (see page 15).

See how neat rows of shells can transform a simple loaf cake! Comb the sides of an iced 9 x 5 loaf with a decorating comb. On top, pipe alternating rows of tip 16 and tip 21 shells, then add a tip 21 shell bottom border.

Figure Piping

Now that you understand pressure control, figure piping will be easy. These 3-dimensional shapes—clowns, bears, hearts and more—add so much excitement to your cake. And creating them is simple and fun!

First we'll look at the icing build-up technique, which is the basis for piping ball-shaped heads, bodies and for making a variety of figure piped trims.

Getting Ready:

- *Set up your practice board with Course 1, Sheet 3.*
- *Prepare a bag with tip 12 and Class Buttercream Icing.*
- *Have ready tips 1, 3, 21, and 67.*

Icing Build-Up Technique (Ball Technique)

You'll practice this technique by piping rounded mounds of icing using tips 3 and 12.

Hold bag upright with the end of tip slightly above the surface. Start squeezing, applying a steady, even pressure. As the icing begins to build up, raise the tip with it, but keep it buried in the icing.

To complete your shape, stop squeezing as you bring the end of the tip to the surface. Use the edge of the tip to shave off any point so that your mound is nicely rounded.

Heads

Tips: 12, 1, 3
Icing: Medium consistency
Position:
—Bag: Slightly less than 90° angle
—Tip: Slightly above surface

1. Pipe tip 12 large ball head using the build-up technique. **2.** With tip 1, add dot eyes and nose and a string mouth. **3.** Add tip 3 lines, close together for hair.

More Heads

Tips: 12, 1, 3
Icing: Medium consistency
Position:
—Bag: Slightly less than 90° angle
—Tip: Slightly above surface

Start with your basic ball head, then add the tip 1 details you want. Pipe curly hair with tip 3. For baby's bonnet use zigzags, for pacifier use dots.

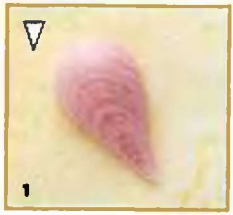
Teddy Bear

Tips: 12, 1, 3
Icing: Medium consistency
Thin consistency for tip 1 details
Positions:
—Bag: slightly less than 90° angle
—Tip: slightly above surface

1. Pipe tip 12 large ball for bear's head. **2.** With tip 3, pipe 2 small balls about ½ in. apart for ears. Add a small ball on the lower half of head for snout. **3.** Using tip 1, add dot eyes and nose; add a "w"-shaped string mouth.

Heart

Tip: 12
Icing: Medium consistency
Positions:
—Bag: slightly less than 90° angle
—Tip: slightly above surface



1. Using tip 12, pipe a shell using slightly less than a 90° angle, gradually decreasing pressure to form a point. **2.** Pipe a second shell, gradually decreasing pressure and blending into tail of first shell, forming a "v" shape.

Fruit

Tips: 3 and 67
Icing: Medium consistency
Positions:
—Bag: slightly less than 90° angle
—Tip: slightly above surface

For apples and cherries, pipe a large tip 3 ball, add a tip 3 string stem. Pipe a tip 67 leaf. For grapes, pipe tip 3 shell shapes, tightly together. Add a tip 3 string stem. Pipe a tip 67 leaf.

See how great cupcakes look when you top them with the easy and fun figure piping shapes shown here! After you're iced the cupcakes, you can pipe them right on top using the techniques on these pages.

Figure Piping (cont.)

Clown

Tips: 21, 3
Bags: Featherweight or Disposable Decorating Bags with tip 3 and 21,
Icing: Medium consistency
Positions:
—Bag: 90° (straight up)
—Tip: slightly above surface when piping body, inserted into body when piping arms and legs

1

2

3

1. Make the body. Use tip 21 in upright position and the basic icing build-up technique to pipe body. Squeeze hard to build up a generous base, then slowly fill out the body by drawing the tip straight up until you reach the desired height. Add two small tip 3 balls for the buttons. **2.** Pipe the legs: Insert tip 21 into the front base of the body and draw the icing straight out. You may vary the position of the legs. Draw the legs straight up at the knee and back down again to the foot, or cross the legs back down again to the foot (bend the crossing leg at the knee for a natural look). **3.** Pipe the arms: Insert tip 21 into the body at the shoulder, then squeeze as you draw the tip straight down. Add a small tip 3 ball for each hand. Add a small tip 3 oval for each foot.

Add the head: Insert a derby clown head into the top of the body.

Exercise: Make color-striped clowns for your cake by brush striping (see page 15) a parchment bag fitted with tip 21 in the Wilton Icing Colors of your choice.

Kids will love this clever clown cake, which puts together many of the techniques you've learned so far! You'll use tips 3 and 21 to do the clowns as shown above and add colorful tip 3 dots on the cake side. Finish the look with tip 16 star borders and printed name.

Drop Flowers

Getting Ready:

- *Set up your practice board with Course 1, Sheet 4.*
- *Prepare a parchment bag with tip 20 and Class Buttercream Icing.*
- *Prepare a decorating bag with tip 3 and Class Buttercream Icing.*

Star Flower

Tips: 20, 3
Icing: medium consistency
Position:
—Bags: 90° (straight up)
—Tips: For flower, lightly touching surface. For center, slightly above flower

1. Hold the bag straight up with the end of tip 20 just touching surface. **2.** Squeeze, letting icing build up to make the flower. Stop squeezing, then lift tip away.

Decorate the flower center. Hold the bag straight up with tip 3 almost touching the flower. Squeeze out a dot of icing, keeping your tip buried in it. Stop squeezing, then pull tip up and away. Your dot should have a rounded top. (Review Dots, page 21)

Swirl Flower

Follow Tip, Icing and Bag Position as for Star Flower.

The swirl flower is done in exactly the same fashion as the star flower except **the wrist is twisted as you make it**. This gives the petals a natural looking curve.

1. Hold the bag straight up with the end of drop flower tip 20 just touching the surface. Turn hand holding bag, keeping flat of knuckle at 9:00 (right hand) or 3:00 (left hand). **2.** As you squeeze out the icing, slowly turn your hand to 12:00. Stop squeezing and lift tip away. **3.** Make a dot in the center of the flower with round tip 3. You can make a variety of flower centers using round tip 3.

If you make drop flowers in advance, you can place them exactly where you want—even on the sides of your cake. For this Beautiful Blossoms cake, make 60 tip 20 swirl drop flowers with tip 3 dot centers on Parchment Paper and let dry. Using Meringue Powder in your icing will speed the drying of your drop flowers. Casually ice your 8 x 3 in. round cake and add a tip 21 shell bottom border. Then, place the flowers along the border and all over.

Getting Ready for Lesson 4

Read through Lesson 4 at home. Have any questions? Write them down and bring them to class to be answered. Here's what to bring to the next class:

Tools From Your Kitchen

- ❑ Apron; ❑ Damp cloth or sponge
- ❑ Pencil or pen; ❑ Scissors; ❑ Toothpicks
- ❑ Plastic bags to take home decorating tools used in class
- ❑ Waxed paper; ❑ Bath-sized towel

Class Buttercream Icing
in the following amounts:

- ❑ ½ cup thin consistency in green for stems, leaves and writing (add ½ teaspoon Piping Gel)
- ❑ ½ cup medium consistency in color of your choice for bow
- ❑ 1½ cups stiff consistency in color of your choice for sweet peas and roses
- ❑ 1 cup medium consistency in white for border

Tips

- ❑ Star tip 21*
- ❑ Round tips 3* and 12*
- ❑ Petal tip 104* (having two 104 tips will make decorating quicker)
- ❑ Leaf tip 67*

Decorating Tools & Supplies

- ❑ Flower Nail No. 7*
- ❑ Practice board*
- ❑ Featherweight bags*
- ❑ Disposable decorating bags and couplers*
- ❑ Parchment triangles
- ❑ Small spatula*
- ❑ Waxed paper squares or Parchment Paper squares
- ❑ Completed drop flowers in colors of your choice (optional)
- ❑ Piping Gel tinted in the colors of your choice, for message (optional)

Cakes

- ❑ A 10 in. round cake that has been iced smooth

**Included in Student Kit*

Decorating with Flowers

Welcome to the grand finale! In this lesson you'll learn how to make and arrange the floral components that make the beautiful cake-top bouquet! You will learn to complete the Wilton Rose. Starting from the base and center you've already practiced, you will build three full rows of petals. Then, you will explore the pretty accents that really make your floral cake complete, including leaves, stems and a bow. As you continue to decorate, you will often use these classic floral techniques.

The Wilton Rose—Part 3

It's time to make the three rows of petals that will complete your rose. You'll be surprised how your roses will "bloom" after watching your Instructor demonstrate the technique.

Getting Ready:

- *Set up your practice board with Course 1, Sheet 7.*
- *Prepare a bag with tip 12 and a bag with tip 104, both with Class Buttercream icing.*
- *Cut waxed paper or Parchment Paper into 1½ in. squares.*

Let's review the Rose Base:

Tip: 12
Icing: Stiff consistency
Positions:
—Nail: (R) in left hand
(L) in right hand
—Bag: 90° (straight up)
—Tip: Slightly above nail

1. Hold decorating bag straight up, the end of tip 12 slightly above the center of waxed paper-covered flower nail, which is held in your other hand. Using firm and steady pressure, squeeze a heavy base of icing, keeping the end of the tip buried in it as you squeeze. **2.** Start to lift the tip higher and decrease the pressure when the base fills out the circle drawn on the nail. Stop pressure, pull up and lift away. Rose base should be 1⅛ times as high as the rose tip 104 opening.

Let's review the Rose Center:

Tip: 104
Icing: Stiff consistency
Positions:
—Nail: (R) in left hand
(L) in right hand
—Bag: (R) 45° at 4:30
(L) 45° at 7:30
—Tip: Wide end touching base at midpoint, narrow end up and in slightly

1. Hold nail containing base in proper hand and bag with rose tip 104 in the other hand. The wide end of the tip should touch the cone of the icing base at or slightly below the midpoint, and the narrow end of the tip should point up and slightly inward.

2. Now, you must do three things at the same time: squeeze the bag, move the tip and rotate the nail. As you squeeze the bag, move the tip up from the base, forming a ribbon of icing.

3. Slowly turn the nail to bring the ribbon of icing around to overlap at the top of the mound, then back down to starting point. Move your tip straight up and down only; do not loop it around the base.

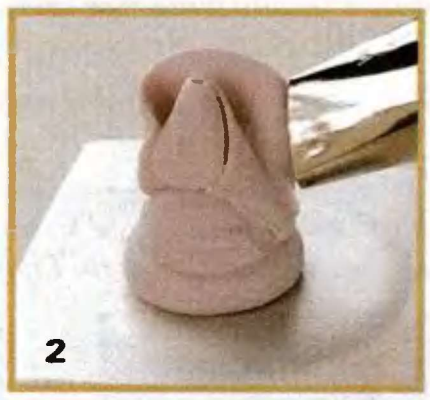
This Flowers and Confetti cake is so impressive, featuring a beautiful bouquet of Wilton Roses. In advance, you'll need to make 7 tip 104 roses; also make 11 tip 2D drop flowers with tip 3 white dot centers. Ice a 1-layer 8 x 3 in. cake smooth, then pipe a tip 12 mound of icing in center. Position roses on top of the mound and pipe tip 67 green leaves around roses. Add tip 3 white dots on cake top and sides. Finish with a tip 21 white shell bottom border and position drop flowers around the border.

Completing the Rose

Notice that the bag position for each row will be similar except for the narrow end of the rose tip. On each succeeding row, you'll tilt the narrow end out a little further to make the petals open out. For each row of petals, we have listed the clock position of the narrow end of tip.

Top Row (3 Petals)

Tip: 104
Icing: Stiff consistency
Positions:
—Bag: (R) 45° at 4:30
(L) 45° at 7:30
—Tip: wide end touching base at or slightly below midpoint, narrow end straight up (12:00)



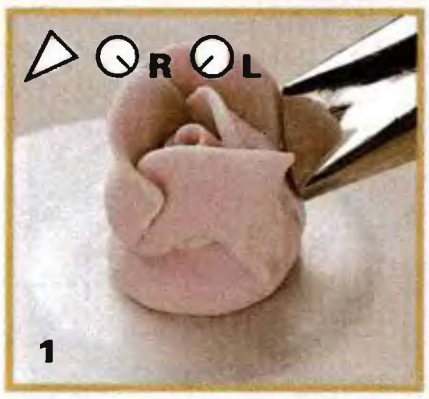
1. As with the rose center, you now must do three things at one time: squeeze the bag, move the tip and rotate the nail. While you squeeze the bag, move the tip up and down again to the midpoint of the center mound.

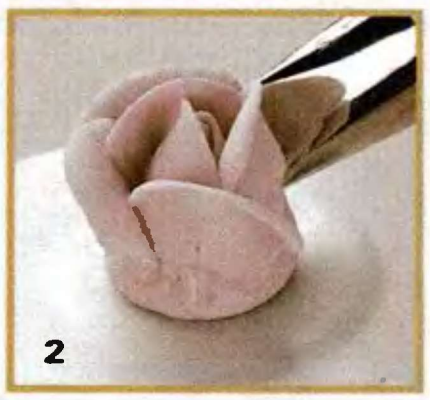
2. As you turn the nail, the up and down motion of the tip will make a half-circle shaped upright petal. Wide end of tip must touch the rose base at all times so that petal will attach. Stop squeezing, then lift tip away.

3. The procedure for the second and third petals is the same. Be sure the end of your tip is clean before starting each petal. Start again, slightly behind the end of first petal, and squeeze out second petal. The third petal should begin by overlapping the second and end by overlapping the starting point of the first. Rotate the nail ⅓ of the nail circumference for each petal.

Middle Row (5 Petals)

Icing and tip remain the same.
Position:
—Bag: (R) 45° at 4:30
(L) 45° at 7:30
—Tip: Wide end touching base below center of any petal, narrow end out slightly at 1:00 position (right-hand) or 11:00 (left-hand)





Proceed exactly as you did in making the top row of petals except for these two changes:
(1) Start the middle row with the wide end of the tip touching the rose base directly beneath the center of one of the petals in the top row, and the narrow end of the tip leaning out slightly. (2) Make five petals instead of three, with the back edge of the fifth petal overlapping the front edge of the first petal.

Petals in this middle row should overlap the spaces between the petals in the first row. Remember, turn the nail ⅕ of the nail circumference for each petal. Each of the petals of this row should be the same length as the petals of the first row.

Bottom Row (7 Petals)

Icing and tip remain the same.
Position:
—Bag: (R) 45° at 4:30
(L) 45° at 7:30
—Tip: Wide end touching base below previous row; narrow end out further, at 2:00 position (right-hand) or 10:00 (left-hand)

1. Continue as you did for the middle row, except that the narrow end of the tip should be leaning out further so the petals appear to be opening. Touch the wide end of tip below the center of any middle row petal.

2. This time, you'll make seven petals instead of five, with the last overlapping the first and all of them overlapping the spaces between petals in the row above. Turn the nail ⅐ of the circumference for each petal. Each of the petals of this row should be the same length as the petals of the first two rows.

3. This is the completed Wilton Rose. Remove rose from the flower nail by lifting the waxed paper/parchment paper square off or use the Wilton Flower Lifter. Save roses for your flower spray that you will complete at the end of the class.

Floral Accents

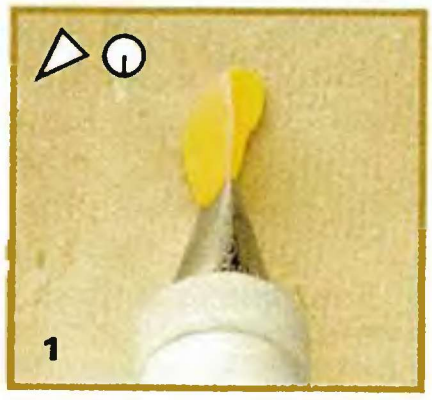
You can create an elegant garden theme cake using one or more of these pretty decorations. Wilton Roses, drop flowers or sweet peas look even prettier when you add realistic touches such as leaves, vines and bows to the cake. Your Instructor will show you how to use several of these decorations to create a breathtaking rose spray.

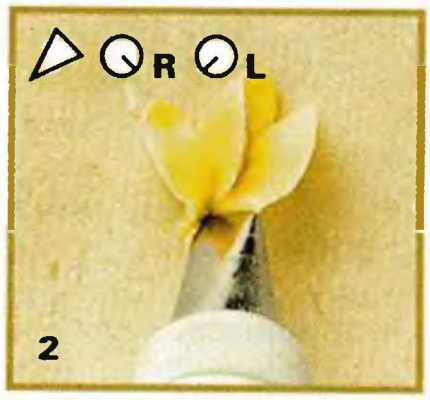
Sweet Peas

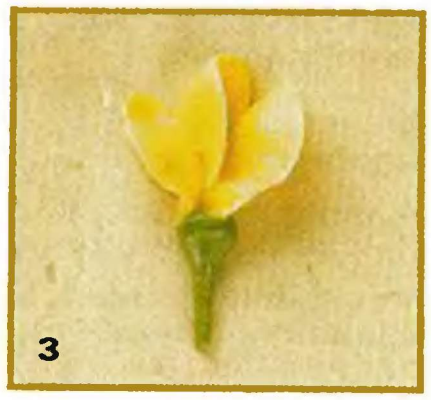
Getting Ready:

- *Set up your practice board with Course 1, Sheet 5.*
- *Prepare a bag with tip 104 and Class Buttercream Icing.*
- *Prepare a bag with tip 3 and green Class Buttercream Icing with Piping Gel added.*

Icing: Stiff consistency for center and side petals, thin consistency for calyx
Tips: 104, 3
—Bag: 45° at 6:00 for center petal and calyx, 45° at 4:30 for left petal, 45° at 7:30 for right petal
—Tip: wide end touching surface, narrow end straight up







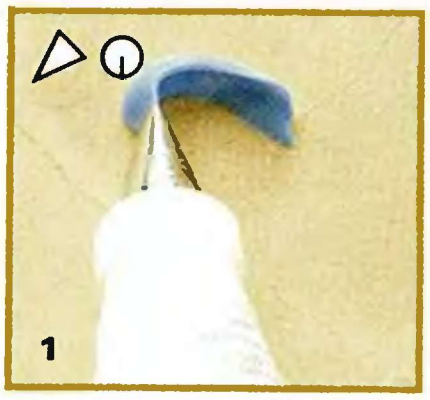
1. Make the center petal with tip 104: Squeeze the bag and lift the tip slightly off the surface (about ¼ inch) as the icing curls. Continue to squeeze without changing position. Stop squeezing, and return the tip to the surface. Pull tip away. **2.** Make the side petals: Position your bag slightly to the left of the center petal. Follow the same procedure as you did for the center petal—squeeze, and while the petal curls, lift the tip, relaxing your pressure and lowering the tip back to the surface before pulling away. Repeat for the right side petal, holding the tip to the right of the center petal. **3.** Make the calyx with tip 3: Squeeze, letting the icing build up. Slowly draw the tip toward you, relaxing the pressure as you move away from the flower. Stop and pull out and away.

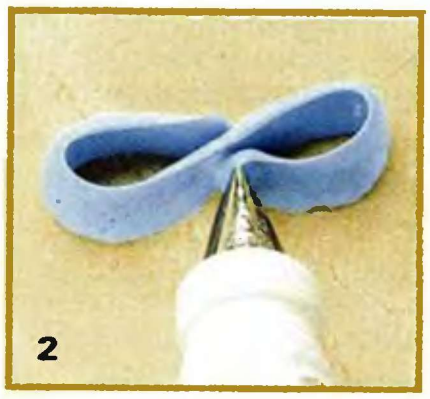
Bows

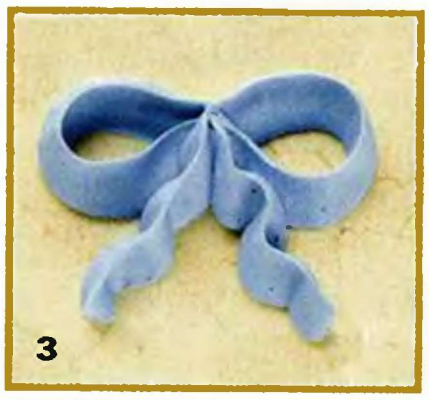
Getting Ready:

- *Set up your practice board with Course 1, Sheet 5.*
- *Prepare a bag with tip 104 and Class Buttercream Icing.*

Icing: Medium consistency
Tip: 104
Positions:
—Bag: 45° at 6:00
—Tip: Wide end touching, narrow end straight up







1. While squeezing the bag, move the tip up and around to the left and back to the starting point. **2.** Continue around, making a second loop on the right. The two loops will form a figure 8. **3.** Still holding bag in the same position, return to the center and pipe out two streamers.

Sweet peas bloom in almost all colors, ranging from white and cream to crimson and lavender.

Have fun with your color choices! Your sweet peas may or may not have sepals.

Leaves and Vines

A variety of leaves will make your floral spray look more realistic. Add Piping Gel to your icing to keep your leaves and vines from breaking. Use ½ teaspoon Piping Gel for each cup of thin consistency icing.

Getting Ready:

- *Set up your practice board with Course 1, Sheet 6.*
- *Using a coupler, prepare a bag with tip 67 and green Class Buttercream Icing with Piping Gel added. For vines, replace tip 67 with tip 3.*

Leaves

Icing: Thin consistency with Piping Gel
Tip: 67
Positions:
—Bag: 45° at 6:00
—Tip: Lightly touch surface, wide opening parallel to surface

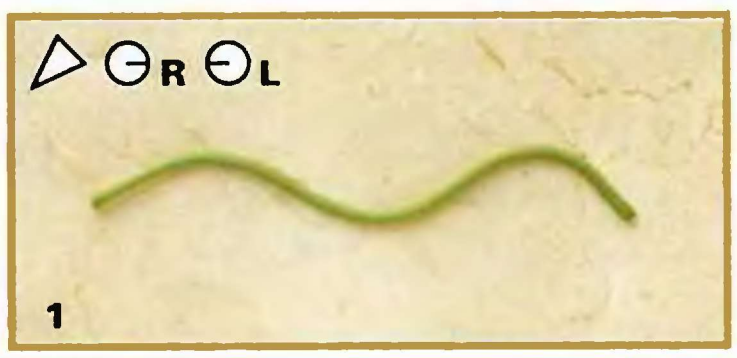
Basic Leaf - Squeeze hard to build up the base, and at the same time, lift the tip slightly. Relax pressure as you pull the tip toward you, drawing the leaf to a point. Stop squeezing and lift tip away.

Ruffle Leaf - Start as you would for the basic leaf, building up your base. Next, move your bag in and out in a series of quick motions to produce the ruffled effect. Complete your leaf as before.

Stand-Up Leaf - Hold tip a little more upright than 45° angle and build up your leaf base. Then pull the tip up and away from the surface as you relax pressure. Finally, stop squeezing, and lift tip away.

Vines

Icing: Thin consistency with Piping Gel
Tip: 3
Positions:
—Bag: (R) 45° at 3:00
(L) 45° at 9:00
—Tip: Lightly touching surface



1. Main Vines: Touch your tip lightly to the surface as you start to squeeze the bag. Move tip gently up and down to form "hills and valleys". To end the line, stop squeezing and pull the tip along the surface. This same technique is used to make the curving line. Practice piping single vines. Then try piping several vines together as if in a loose bouquet. Note that your eye is drawn to the point where the vines meet. That's called the focal point. The focal point is where you will place the most flowers. Always use an odd number of main vines. **2.** Secondary Vines: Add these for a natural look. Be sure vines are evenly spaced to keep your spray in balance. Place tip into main vine, apply light pressure and gently pull out secondary vines. Stop pressure as you pull to a point.

Sweet peas make wonderful, lush borders as seen on our Blooming Romance heart cake. First ice a 10 x 4 in. heart cake smooth. Add a tip 3 message. For top and bottom borders, add tip 104 sweet peas with tip 3 calyxes, then fill in with tip 67 leaves.